

USPH INSPECTION

DETAILS OF INSPECTION VIOLATIONS /CORRECTIVE ACTIONS

<u>NO.</u>	<u>LOCATION</u>	<u>REF.</u>	<u>PTS</u>	<u>CRITICAL DESCRIPTION</u>
1.	MAIN GALLEY REMNANTS OF A POROUS GASKET MATERIAL WERE NOTED ON THE ICE MACHINE ICE BIN LID ON THE PORT SIDE OF THE GALLEY. <u>CORRECTIVE ACTION:</u> POROUS MATERIAL WAS REMOVED AND THE SURFACE CLEANED.	21	1	No
2.	MAIN GALLEY MOLD STAIN WAS NOTED ON THE FOOD CONTACT SURFACE OF THE ICE MACHINE ICE BIN LID. <u>CORRECTIVE ACTION:</u> MOLD STAIN WAS REMOVED AND THE SURFACE CLEANED.	26	3	Yes
3.	MAIN GALLEY THE SALMON USED IN THE GRAVLAX PREPARATION WAS NOT FROZEN TO THE TEMPERATURE AND TIME REQUIRED FOR PARASITE DESTRUCTION. <u>CORRECTIVE ACTION:</u> SALMON IS NOW FROZEN TO THE CORRECT TEMPERATURE IN THE GRAVLAX PREPARATION AREA.	16	0	Yes
4.	MAIN GALLEY DOCUMENTATION WAS NOT PROVIDED TO SHOW THAT THE SALMON USED IN THE GRAVLAX PREPARATION WAS FROZEN TO THE TIME AND TEMPERATURE REQUIRED FOR PARASITE DESTRUCTION. <u>CORRECTIVE ACTION:</u> WE ARE WAITING FOR DOCUMENTATION FROM THE APOLLO HEAD OFFICE.	17	0	No
5.	MAIN GALLEY THE DECK DRAIN UNDER THE 3-COMPARTMENT SINK WAS HEAVILY SOILED. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	33	1	No
6.	MAIN GALLEY THE SEALANT WAS SEPARATING FROM THE SLICER PLATE RESULTING IN AN OPEN SEAM THAT WAS DIFFICULT TO CLEAN. <u>CORRECTIVE ACTION:</u> THE SEALANT WAS REPAIRED AND CORECTED.	20	2	No
7.	MAIN GALLEY THE SEAM BETWEEN THE SLICER PLATE AND THE SEALANT WAS SOILED WITH FOOD DEBRIS. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	26	3	Yes
8.	MAIN GALLEY POTENTIALLY HAZARDOUS FOODS HELD REFRIGERATED FOR MORE THAN 24 HOURS WERE NOT LABELED WITH THE USE-BY/DISCARD DATE. <u>CORRECTIVE ACTION:</u> ALL FOOD ITEMS ARE CLEARLY LABELLED WITH AN EXPIRATION DATE.	16	0	Yes
9.	MAIN GALLEY SLIGHT MOLD WAS NOTED ON THE NON-FOOD CONTACT SURFACES OF THE ICE MACHINE ICE FLAPPER ON THE STARBOARD SIDE OF THE GALLEY. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	26	3	Yes

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10.	MAIN GALLEY SLIGHT CORROSION WAS NOTED ON THE METAL SURFACES AROUND THE PUMP IN THE UPPER COMPARTMENT OF THE ICE MACHINE. <u>CORRECTIVE ACTION:</u> CORROSION WAS REMOVED AND WE ARE WAITING THE MIAMI OFFICE TO RECOMMEND AN ALL-PURPOSE FOOD GRADE PAINT.	21	1	No
11.	STARBOARD WINE CELLAR THE GLASS RACK USED TO STORE CLEAN GLASSES WAS SOILED. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	28	0	No
12.	STARBOARD DISHWASH CONDENSATE WAS NOTED ON THE AIR CONDITIONING VENTS. <u>CORRECTIVE ACTION:</u> AT THE TIME OF INSPECTION, THE MOTOR WAS STOPPED. THE MOTOR WAS REPAIRED AND IS NOW FREE OF CONDENSATION. WORK HAS ALSO BEEN PERFORMED ON THE A/C UNIT TO REGUALTE THE TEMPERATURE.	37	0	No
13.	STARBOARD DISHWASH THE MANIFOLD TEMPERATURE WAS 220°F. THIS WAS CORRECTED DURING THE INSPECTION. <u>CORRECTIVE ACTION:</u> CORRECTED AT TIME OF INSPECTION.	24	0	Yes
14.	STARBOARD DISHWASH THE FINAL RINSE PRESSURE WAS GREATER THAN 40 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI. THIS WAS CORRECTED DURING THE INSPECTION. <u>CORRECTIVE ACTION:</u> CORRECTED AT TIME OF INSPECTION.	22	0	No
15.	STARBOARD DISHWASH THE CLEAN RAMP AT THE GLASSWASH UNIT WAS SOILED. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	28	0	No
16.	FOOD SERVICE GENERAL RUST WAS NOTED IN THE ICE/WATER CONTACT SURFACES OF SEVERAL OF THE ICE MACHINES. SEVERAL OF THE ICE MACHINES WERE PAINTED WITH AN ALL-PURPOSE PAINT RATHER THAN A FOOD-GRADE PAINT. <u>CORRECTIVE ACTION:</u> WE ARE WAITING THE MIAMI OFFICE TO RECOMMEND AN ALL-PURPOSE FOOD GRADE PAINT.	20	2	No
17.	BAKERY THE WORKING TABLE HAD 90° CORNERS THAT WERE NOT EASY TO CLEAN. <u>CORRECTIVE ACTION:</u> A NEW STAINLESS STEEL COUNTER TOP WITHOUT 90° HAS BEEN ORDERED REQUISITION # 5200-3648-ZN2 AND IS PENDING.	20	2	No
18.	HOT GALLEY THE FOOD CONTACT SURFACES OF THE RIGHT OVEN HAD EXPOSED COILS MAKING CLEANING DIFFICULT. SEVERAL OF THE OVENS HAD PHILIPS HEAD SCREW FASTENERS THAT WERE NOT EASY TO CLEAN. THE BRACKETS TO HOLD THE HEATING ELEMENT IN PLACE WERE MISSING IN THE CENTER OVEN. <u>CORRECTIVE ACTION:</u> HEATING ELEMENT BRACKETS WERE TIGHTENED AND A REQUISITION ORDER WAS ISSUED TO REPLACE THE PHILIPS HEAD SCREW FASTNERS, #5200-3584-ZN2.	20	2	No
19.	HOT GALLEY THE DRIP PAN HOUSING SLEEVES WERE LOOSE IN SEVERAL OF THE GRILLS. WHEN THE SLEEVES WERE REMOVED HEAVY GREASE AND FOOD DEBRIS ACCUMULATION WERE NOTED INSIDE THE GRILL. <u>CORRECTIVE ACTION:</u> CLEANED, CORRECTED AND THE SLEEVES WERE TIGHTENED ON ALL GRILLS.	21	1	No
20.	HOT GALLEY FOOD AND GREASE DEBRIS WAS NOTED INSIDE THE GRILLS AFTER THE DRIP PAN HOUSING SLEEVES WERE REMOVED. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	27	0	No

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21.	SOUP STATION RECESSED GROUT WAS NOTED AROUND THE 3-COMPARTMENT SINK. <u>CORRECTIVE ACTION:</u> GROUTING WAS REPLACED ON THE NOTED TILES AND INSPECITONS AND REPAIRS ARE PERFORMED ON A DAILY BASIS.	33	1	No
22.	MAIN GALLEY-TOILET ROOM A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM. <u>CORRECTIVE ACTION:</u> STEP PEDAL GARBAGE RECEPTABLES HAVE BEEN ORDERED.	30	0	No
23.	PASTRY THE CARDBOARD ALUMINUM FOIL DISPENSER WAS NOT EASY TO CLEAN. <u>CORRECTIVE ACTION:</u> A STAINLESS STEEL DISPENSER HAS BEEN INSTALLED ON THE WALL AND ALL FOIL ROLLS ARE REMOVED FROM THE CARDBOARD PACKAGING.	21	1	No
24.	PASTRY THE CARDBOARD ALUMINUM FOIL DISPENSER WAS SOILED. <u>CORRECTIVE ACTION:</u> A STAINLESS STEEL DISPENSER HAS BEEN INSTALLED ON THE WALL AND ALL FOIL ROLLS ARE REMOVED FROM THE CARDBOARD PACKAGING.	27	0	No
25.	POTWASH A BASKET WAS NOT PROVIDED IN THE SANITIZE COMPARTMENT. HOT WATER WAS USED IN THIS COMPARTMENT TO SANITIZE. <u>CORRECTIVE ACTION:</u> THE BASKET WAS BROKEN AT THE TIME OF THE INSPECTION AND HAS SINCE BEEN REPLACED WITH A NEW ONE.	22	0	No
26.	POTWASH GREASE COATED CUTTING BOARDS WERE STORED AS CLEAN. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	26	3	Yes
27.	POTWASH THE CLEANED CUTTING BOARDS WERE STACKED TO DRY. <u>CORRECTIVE ACTION:</u> SLOTTED RACKS HAVE BEEN INSTALLED AND ALL CLEAN BOARDS STAND TO DRY AND DO NOT TOUCH EACHOTHER	28	0	No
28.	PORT DISHWASH THE FINAL RINSE PRESSURE WAS 38 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI. <u>CORRECTIVE ACTION:</u> THE PRESSURE WAS CORRECTED AT THE TIME OF INSPECTION.	22	0	No
29.	PORT DISHWASH THE PLATE TROLLEY WAS SOILED. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	28	0	No
30.	PORT DISHWASH THE FINAL RINSE TEMPERATURE AT THE DISHWASH UNIT WAS 120°F. THIS UNIT WAS NOT IN ACTIVE USE AT THE TIME. <u>CORRECTIVE ACTION:</u> THE TEMPERATURE WAS ADJUSTED AT THE TIME OF INSPECITON.	24	0	Yes
31.	CREW MESS THE BULKHEAD-DECK JUNCTURE BEHIND THE ICE CREAM MACHINE WAS NOT COVERED. <u>CORRECTIVE ACTION:</u> WELDED BULKHEAD JUNCTURES ARE NOW COVERED AND A NEW ICE CREAM MACHINE HAS BEEN ORDERED, REQ.# 5200-3683-ZN2.	33	1	No
32.	CREW DISHWASH THE FINAL RINSE PRESSURE AT THE DISHWASH UNIT WAS LESS THAN 15 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI. <u>CORRECTIVE ACTION:</u> PRESSURE WAS ADJUSTED AT TIME OF INSPECITON.	22	0	No

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33.	CREW DISHWASH THE FINAL RINSE PRESSURE AT THE GLASSWASH UNIT WAS GREATER THAN 30 PSI WHERE THE MANUFACTURER RECOMMENDS 15-25 PSI. <u>CORRECTIVE ACTION:</u> PRESSURE WAS ADJUSTED AT TIME OF INSPECITON.	22	0	No
34.	OFFICER'S MESS SLICED CHEESE ON THE SERVICE LINE WAS TESTED BETWEEN 41°-52°F. <u>CORRECTIVE ACTION:</u> TEMPERATURE WAS CORRECTED AND CREW WAS INSTRUCTED ACCORDINGLY.	16	0	Yes
35.	PROVISIONS-FISH FREEZER RAW FISH WAS STORED OVER SMOKED FISH IN THE FISH FREEZER. <u>CORRECTIVE ACTION:</u> FISHED IS STORED SEPARETLY NOW AND THE PROVISION MASTER HAS BEEN INSTRUCTED ACCORDINGLY.	18	0	Yes
36.	PROVISIONS THE DECK IN THE PROVISIONS CORRIDOR WAS BADLY WORN MAKING CLEANING DIFFICULT. <u>CORRECTIVE ACTION:</u> THIS WORK HAS TO BE DONE DURING DRY DOCK. THE DECK IN THE PROVISIONS AREA, LOADING AREA AND CORRIDORS WILL BE REPLACED.	33	1	No
37.	VEGETABLE PREPARATION THE GASKETS AROUND THE CHUTES AT THE VEGETABLE PEELERS WERE CONSTRUCTED OF A POROUS MATERIAL. WHEN PRESSED WATER WAS RELEASED FROM THE GASKETS. <u>CORRECTIVE ACTION:</u> CORRECTED, NON POROUS GASKETS WERE INSTALLED.	21	1	No
38.	PRODUCE WALK-IN CLOTH WAS USED TO COVER HERBS IN THE PRODUCE WALK-IN. <u>CORRECTIVE ACTION:</u> CORRECTED AND CREW WAS INSTRUCTED ACCORDINGLY.	19	0	No
39.	WINE STORES THE MOP WAS NOT HUNG TO DRY AFTER USE. THE MOP AND BUCKET WERE STORED IN THIS ROOM. <u>CORRECTIVE ACTION:</u> CORRECTED AND CREW WAS INSTRUCTED ACCORDINGLY.	38	0	No
40.	CATERING IN-USE STORAGE NUMEROUS SOILED ITEMS WERE STORED IN THIS ROOM. SOME OF THE ITEMS STORED IN THIS ROOM WERE NOT SOILED. <u>CORRECTIVE ACTION:</u> ITEMS WERE SEPARATED AND CREW WAS INSTRUCTED ACCORDINGLY.	26	3	Yes
41.	DINING ROOM-MAIN GALLEY THE WAIT STATIONS WERE IN DISREPAIR. THE WAIT STATIONS ARE TO BE REPLACED. <u>CORRECTIVE ACTION:</u> MIAMI OFFICE IS AWARE OF THIS SITUATION AND A REQUISITION ORDER WAS PLACED IN APRIL OF 2000.	21	1	No
42.	FOOD SERVICE-GENERAL RECESSED GROUT AND DAMAGED DECK TILES WERE NOTED IN A NUMBER OF FOOD SERVICE AREAS. <u>CORRECTIVE ACTION:</u> GROUT AND TILES WERE REPLACED AND IS INSPECTED ON A DAILY BASIS.	33	1	No
43.	POTABLE WATER SYSTEM BUNKERING LOGS WERE BEING MAINTAINED, BUT HOURLY CHLORINE TESTING NOT BEING CONDUCTED. CHLORINATION TESTING WAS NOT RECORDED EVERY FOUR HOURS FOR PRODUCTION. <u>CORRECTIVE ACTION:</u> HOURLY TESTED ARE PERFORMED DURING BUNKERING, THE PROCESSED WATER ONBOARD IS TESTED EVERY FOURS HOURS DURING PRODUCTION AND DETAILED RECORDS ARE KEPT.	08	0	No

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44.	POTABLE WATER SYSTEM VERIFY BACKFLOW PREVENTERS ARE INSTALLED CORRECTLY AND MAINTAINED. <u>CORRECTIVE ACTION:</u> BACKFLOW PREVENTERS HAVE BEEN ORDERED, REQ.# 5200-3754-ZN2.	08	0	No
45.	SWIMMING POOLS AND SPAS EXCELLENT OPERATION AND MAINTENANCE WAS OBSERVED DURING TODAY'S INSPECTION.	*	0	No
46.	VENTILATION SYSTEM ENSURE VENTILATION SYSTEM CONDENSATE PANS ARE ACCESSIBLE FOR CLEANING AND ARE MAINTAINED CLEAN. <u>CORRECTIVE ACTION:</u> PANS ARE ACCESIBLE AND VENTILATION PLATE IS EASY TO REMOVE.	41	0	No
47.	LIDO SOILED SALAD DRESSING BOWLS WERE FOUND IN THE CLEAN UTENSIL STORAGE AREA. <u>CORRECTIVE ACTION:</u> CLEANED AND CORRECTED.	26	3	Yes
48.	BARS BAR EMPLOYEE WAS OBSERVED USING THE TELEPHONE WHILE WEARING FOOD SERVICE GLOVES. <u>CORRECTIVE ACTION:</u> CREW HAS BEEN INSTRUCTED ACCORDINGLY.	19	0	No
49.	BARS SOILED GLASSES WERE FOUND IN THE CLEAN GLASS STORAGE AREA IN THE POOL BAR. <u>CORRECTIVE ACTION:</u> CORRECTED AND CREW HAS BEEN INSTRUCTED ACCORDINGLY.	26	3	Yes
50.	BARS ICE SCOOP HANGING STORAGE HOOK ON SIDE OF ICE MACHINE WAS ALSO RESTING ON A CARDBOARD CARTON. <u>CORRECTIVE ACTION:</u> CREW HAS BEEN INSTRUCTED NOT TO STORE ANY ITEMS UNDERNEATH THE ICE SCOOP.	19	0	No
51.	INTEGRATED PEST MANAGEMENT VERIFY INTEGRATED PEST MANAGEMENT PLAN CONFORMS TO REQUIREMENTS FOR PLAN DETAIL, INSPECTIONS AND RECORDKEEPING AS ADDRESSED IN CHAPTER 8 - VSP OPERATIONS MANUAL. <u>CORRECTIVE ACTION:</u> PLAN DETAILS ARE ONBOARD, INSPECTIONS PERFORMED AND DETAILED RECORDS ARE KEPT.	41	0	No
52.	CORRECTIVE ACTION STATEMENT IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.	*	0	No

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT.

PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: ZENITH - CAS - 7-28-2001 .